

BUTTER CREAM FROSTING

YIELD: 2 ³ / ₄ Quarts (About 1 ¹ / ₄ Quarts Per Sheet Cake)				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, softened	1 lb 4 oz	2 ¹ / ₂ cups.	1. Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
Sugar, powdered, sifted	4 lb 12 oz	4 ³ / ₄ qt.	2. Sift together powdered sugar, salt and milk; add to creamed butter or margarine.
Salt.	1 tsp.	
Milk, nonfat, dry	2 oz.	7 tbsp.	
Vanilla.	2 tbsp.	3. Add vanilla while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
Water.	³ / ₄ cup (variable)	4. Spread immediately on cooled cakes.

NOTE: 1. For 6-9 inch (2 layer) cakes: Spread about 1³/₄ cups (1 lb) frosting on each cake.
 2. For 13 dozen cupcakes: Spread about 1 tbsp frosting on each cupcake.

REVISION

(OVER)

VARIATIONS

1. ORANGE BUTTER CREAM FROSTING: Follow Step 1. In Step 2, omit nonfat dry milk. In Step 3, omit water and vanilla; add 1 oz (1/3 cup) grated orange rind and 1 cup orange juice (2 lb A.P.--4 oranges). Follow Step 4.
2. CHOCOLATE BUTTER CREAM FROSTING: Follow Step 1. In Step 2, add 12 oz (1 qt) cocoa; use 1¹/₄ cups boiling water in Step 3. Follow Step 4. NOTE: 1 lb unsweetened cooking chocolate may be used. Melt chocolate at low heat. Cool. Reduce butter or margarine to 12 oz (1¹/₂ cups). Add chocolate at end of Step 1.
3. COCONUT BUTTER CREAM FROSTING: Follow Steps 1 and 2. In Step 3, fold in 8 oz (2³/₄ cups) prepared, sweetened, flaked coconut. Follow Step 4. Use 4 oz (1¹/₂ cups) coconut; sprinkle evenly over each frosted cake.
4. LEMON BUTTER CREAM FROSTING: Follow Steps 1 and 2. In Step 3, omit vanilla; add 2/3 oz (1/4 cup) grated lemon rind and 6 tbsp lemon juice (12 oz A.P.--3 lemons). Follow Step 4.
5. MAPLE BUTTER CREAM FROSTING: Follow Steps 1 and 2. In Step 3, use 1 tbsp vanilla and 3 tbsp maple flavoring. Follow Step 4.
6. MOCHA BUTTER CREAM FROSTING: Follow Step 1. In Step 2, omit nonfat dry milk; add 4 oz (1¹/₃ cups) cocoa. In Step 3, omit water and vanilla; add 1 cup double strength brewed coffee. Follow Step 4.